

The March of Science



A mixture of essential chemicals that may be an ideal protein substitute for the nutritional needs of man may soon be made in chemists' laboratories, according to Dr W C Rose, of the University of Illinois. Dr Rose analyzed the proteins which are eaten as meat, eggs and cheese, and found what chemicals in them are essential. The minimum quantity of these substances has also been determined. Scientists are now working to formulate a mixture which will meet the needs of the body for protein food.

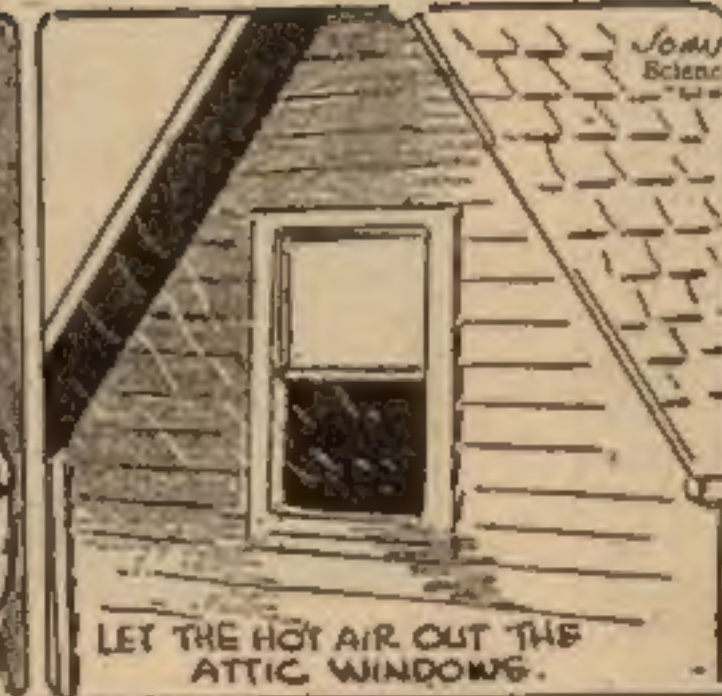


The rules for cooking fish may have to be revised, according to the U S. Bureau of Fisheries. Fish having high oil content should never be fried as this process decomposes the highly unstable fish oils and gives a rancid flavor. Some fish can be fried at some seasons of the year when their bodies have a low oil content, but should be broiled or baked at other seasons. Maybe the consumer will be having dated fish yet.

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With summer a few weeks away and hot weather imminent, perspiring people are already thinking of ways to keep cool. In a few homes and public buildings you can get touches of air conditioning. But the great mass of the people have little hope of cooling their homes in this fashion. The University of Illinois has a special cooling-research home which is disclosing much knowledge of value in human comfort.



Keep as many windows as possible open at night and closed during the day. In other words let the cool night air work for you during the day-time. Keep the attic door and windows open during the night so that the natural chimney thus created will help suck up the hot air in the lower levels of the house. Have awnings on the three sunny sides of your house for extra comfort.